



Frederick County Health Department

Environmental Health Services

350 Montevue Lane, Frederick, MD 21702

301-600-2542 · FoodControl@FrederickCountyMD.gov

Health.FrederickCountyMD.gov/Food

Procedures Following a Fire for Licensed Food Service Facilities

1. Contact 911

If a fire has occurred at your food service facility, you must contact 911, even if the fire has been fully extinguished or is considered minor in nature. The Frederick County Fire Department and/or Fire Marshal responding will evaluate the extent of the fire and determine the possible cause.

2. Notify the Health Department

You must notify our office at 301-600-2542 and report the fire. Frederick County Emergency Communication Center will notify Environmental Health staff on-call in the event of a fire call on weekdays after 5:00PM, weekends, and holidays. Facilities that have Liquor Licenses should also contact the Frederick County Liquor Board for closure information and guidance on the destruction of liquor, if applicable.

3. Discard Contaminated Food

Any food or product, including wrapped, prepackaged, canned or any other type of packaging, (including single-service articles) that was directly exposed to fire, smoke, soot, excessive heat, water or fire suppression chemicals must be discarded or destroyed. These agents can adversely affect the contents of the wrapped or packaged items, rendering them unsafe. Food products that exceed an internal temperature of 41°F for more than 4 hours must also be destroyed. Discarded food must be properly destroyed to prevent accidental consumption. Don't forget to discard ice in ice machines and grease in fryers that may have been exposed. The destruction of food and/or food related items must be documented. A list of discarded food and food service items must be submitted to our office. This can be emailed to FoodControl@FrederickCountyMD.gov or be given to Food Control Office staff at the re-opening inspection.

4. Clean, Sanitize, and Repair

All food contact surfaces, food service equipment, cooking surfaces and food storage surfaces affected by smoke, soot, fire suppression chemicals or water resulting from the fire must be properly cleaned and sanitized.

Surfaces must be cleaned with warm soapy water, rinsed with clean water, and sanitized using a bleach solution (50-100 ppm required) or a quaternary ammonium solution (150 - 400 ppm depending on label directions). Test strips must be available at the facility and used to determine the level of sanitizing agent. All walls, floors and ceiling surfaces affected by smoke, soot, fire suppression chemicals or water resulting from the fire must be properly cleaned.

If the hood fire suppression system or a portable fire extinguisher has discharged, servicing by a licensed fire extinguisher service company (approved by the Maryland State Fire Marshal) is required prior to re-use of the fire suppression equipment. Any equipment involved in the incident must be cleaned and repaired. Additionally, any violations identified by the Health

Department or Fire Department/ Fire Marshal must be corrected before the food service facility may reopen. Such corrective actions include, but are not limited to replacing filters, cleaning or repair of the hood by a licensed professional, servicing of the fire suppression system, and/or service/ repair of food service equipment. Maintain copies of any invoices for inspectors and/ or email these documents to FoodControl@FrederickCountyMd.gov .

All utilities (gas, hot/ cold water, electricity) must be operational for a re-opening inspection and/ or resuming any food service activities.

When Can My Food Service Facility Reopen?

Once the above steps have been completed, contact the Food Control Office to schedule a re-opening inspection, 301-600-2542, or FoodControl@FrederickCountyMd.gov. Be sure to leave contact information for the individual(s) that should be contacted to schedule the inspection as the food service facility phone number may not be valid during a facility closure. The food service facility may only reopen **AFTER** approval from the Health Department is given.